

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name The Dining Room	Facility Type Food Service Establishment	
Licensee Name Beverly Bly	Facility Telephone # 304 229-7510	
Facility Address Dellinger Drive Inwood , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 07/05/2018	Total Time Spent 1.60

Equipment Temperatures	
Description	Temperature (Fahrenheit)
New superior cooler	40
Pie cooler	41
True cooler right	39
True cooler left	41
Sandwich cooler	39
Salad cooler	40
Continental cooler	41
Dressing cooler	56

Food Temperatures	
Description	Temperature (Fahrenheit)
Soup base	158
Peas and carrots	142
Gravy	172
CHili	152
Ground steak	164
Chicken	146
Cole slaw	41
Juice	56
All food in the dressing cooler	56

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishmachine3bay ServerbucketFron tserverbucket	chemchemchemc hem		50-10050- 10050-10 0	bleach	

OPERATOR - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

Observed Critical Violations

Total # 3

Repeated # 6

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: (*CORRECTED DURING INSPECTION*): All product in the dressing cooler 56 f

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Flies observed in multiple areas of the unit

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: Mouse feces found behind dishroom and coolers

Observed Non-Critical Violations

Total # 11

Repeated # 6

4-302.12 - TEMPERATURE MEASURING DEVICES

REPEAT OBSERVATION Broken thermometer in the dressing cooler needs replaced

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Grill stand needs cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Gaskets need cleaned in multiple areas

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Multiple shelves in the kitchen needs dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Outside of the mixers need cleaned, non food contact areas

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Kitchen hand sink faucet leaking water.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION White floor fan needs cleaned, dust.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Hoods need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Floors need cleaned behind and under equipment

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Vents need dusted

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Fire suppression equipment for the kitchen needs cleaned, grease.

Inspection Outcome

Comments

Disclaimer

Person in Charge



Beverly Bly

Sanitarian



Glenn GCO Ondick